

Declaration Independence

JULY 4, 1776

NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION, INC.

P.O. Box 226, Watsonville, California 95077
(A NON-PROFIT, NON-RELIGIOUS, & NON-POLITICAL ORGANIZATION)

July - Aug. 2002

EDITORS: Dale Skillicorn and Janet (Pelich) Justus-Skillicorn 729 Palm Avenue, Watsonville, CA 95076

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President's Message

Thanks to all who showed up for the Spring Lamb Feast we had on June 2nd. The food was heavenly thanks to the hard work of Tony Matulich and Lois Vimini. This one's going to be hard to beat. The music of Julio Morgani was well received, and kudos to him for playing "Marianna" on the accordion. Thanks to Ann Cernokus for festively decorating the tables and Jo Puhera for cutting up the desserts. More thanks to Nina Matulich for taking reservations, and Isabelle Secondo and Jacqueline Zadravec for selling those all important tickets at the door.

There's not much time to get ready for our BIG event on July 7th in Corralitos. Our annual BBQ is not to be missed! Live music, great food and good times are to be had by all who attend. Bring a friend (or two or three). Hope to see you there,

Steve Belick

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Thank you - Hvala lijepa



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THE PARTY



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Opens at 1:30 a.m. - Serving at 1:30 p.m.

\$12.00 Adults / \$5 children under 12

THE WINE PAGE

Submitted by Nina Matulich and Frances Matulich Osorio



BUENA VISTA: Matulich-Weitz has a way with Pinot Noir and Cabernet Sauvignon grapes.

Donner Brown (3 to 6) to society

Scouting out Carneros grapes

hroughout her career as a winemaker, Judy Matulich-Weitz has benefited from a line of good fortune. But the path forward since her graduation in 1984, with a degree in fermentation science from the University of California at Davis, hasn't been free of challenges.

Following graduation and a one-year stint in the cellar at Mir-

CALIFORNIA WINEMAKERS

Gerald D. Boyd

assou Winery, in San Jose, Matulich-Weitz became, at 26, the youngest winemaker ever at the historic Inglenook winery in Napa Valley. If that wasn't daunting enough, she came under the wing of Andre Tchelistcheff, the "Dean of California Winemaking," and was appointed steward of the historic wines of Inglenook.

All the while, Matulich-Weitz was learning about Carneros, but her hands-on experience came in 1992, when she moved across Highway 29 to Beaulieu Vineyard to follow in the footsteps of veteran B-V winemakers Richard Peterson and Andre Tchelistcheff.

History repeated itself two years later when she succeeded Jill Davis as winemaker at Buena Vista Winery, an historic Sonoma winery that built its modern reputation with Carneros grapes.

Since 1994, Matulich-Weitz has taken Buena Vista Carneros Pinot Noir and Carneros Cabernet Sauvignon to new heights. "Tve always felt that it was my job to bring out the distinctive fruit of Carneros grapes, keeping the wines well balanced, but not with a lot of oak," she says.

She describes the style of Buena Vista Carneros Pinot Noir as, "elegant, silky texture, bright, but not with the darker fruit you see in Russian River Pinot Noirs."

Carneros, a region that spans the southern end of both Napa and Sonoma counties, is known as a cool climate-growing region, ideal for Pinot Noir and Chardonnay. But Matulich-Weitz and vineyard manager Chris Rogers have found warmer sites for Cabernet Sauvignon, producing 20,000 to 40,000 cases of Cabernet a year from Carneros hillside vineyards.

Matulich-Weitz's 37-year association with scouting is another influence in her life. Besides being a Girl Scout most of her life, she became the leader of two scout troops five years ago. "Working with young people has helped me be a better manager at work," she admits. "The experience has taught me to be more patient and I've learned to deal with different people and to compromise."

Matulich-Weitz lives with her husband, Randy Weitz, a machinist and Cub Scoutmaster, and their daughter Nichole, 13, and son, Alexander, 10, in Napa. Besides scouting, the family enjoys being outdoors, especially camping, backpacking and dog sledding.

You can e-mail Gerald D. Boyd at gboyd@sfchronicle.com.

The Winemaker

Judy Matulich-Weitz

AGE: 43

winery: Buena Vista Winery, Sonoma

D FAVORITE WINE: 1999 Buena Vista Carneros Pinot Noir (\$22)

BOOKS TO READ

Submitted by Nina Matulich

"Homeland" by John Jakes (about immigration)

"Balkan Express" by Slavenka Drakulic (a Croatian journalist)

"Marble Skin" by Slavenka Drakulic

"Columbus -The Debunking of The Legend" by Vincent Sinovic

"Have a Nice Day" by Dubravka Ugresic

ROLLED-UP CHEESE PIE

500 gr thin layers of dough for the pie 750 gr fresh unsalted cow cheese 3 egg yolks 3 tablespoons double cream 50 gr sugar 50—70 gr raisins lard for sprinkling and greasing powdered sugar for dusting

Crush cheese well or pass through a sieve, add egg yolks, cream and sugar. Mix all well, add washed raisins, cleaned and wiped. In the end blend in stiffly beaten egg whites.

Place two layers of dough at a time on a clean table cloth, sprinkle each with melted lard, put some filling over one half of the dough layer, roll up and put into a cake tin greased with lard. Sprinkle with melted lard again. Repeat until all the dough layers and filling have been used. Bake in the oven preheated to 175°C until brown.

Cool the pies a little, then dust with powdered sugar which can be mixed with vanilla sugar.

BA BE

> 200 200 200 per ma 1/4 sali oil

pieces

Croatian Emigrant Poetry

Antun Branko Šimić

At Departure

Hey, listen, little darling when evening dusk is falling
Come to the well below us, there by that longer pasture.
There where the fragrant wheat is, and where the wind is calling
And where the water's faster.

Ah, come!... to that stone chilly so we can perch like shadows

And we shall linger long there, no words to banter fleeting

And we'll await the moonlight from yonder dreamland meadows

And with its golden greeting.

And then?... but one word only, one word is all I'll say,
To make our love grow sacred and keep alive my hopes.
So I can start my journey to worlds so far away
Where other sunshine glows.

Ah — cross that deep blue ocean, where you won't be beside me, Where I will ache in spirit, a spirit mourning sadly — And only during nightfall sometimes in dreams you'll guide me.

As we walk the valley.

I'll go now! — they're all weeping: and granny, grey-haired mother,
And the fields below us, the garden with its blue bells,
Yet I'll remain as silent as dawn's own pale brother,
Whispering my »Farewell«.

Translated by Ellen Elias-Bursać

ANTUN BRANKO SIMIC was born in 1898 in Drinovci in Hercegovina and died in Zagreb in 1925. He began to write poetry since the age of seventeen. In only 10 years of literary work he became a poet, critic, essayist, and polemicist. He started periodicals which he wrote himself, unique in spirit, and which marked a signpost in our literature. Hih following works were published: Transfigurations, 1920, Selected poems, 1933, Collected Works, 1960 and his collected works in Five Centuries of Croatian Literature.

goslavia

LKAN EFSTEAK

ir beef ir pork ir mutton per ioram

ют**ат** ind of unsprayed lemon

about 1/2dl) eggs

sh meat, wipe, cut into bigger and grind. Add plenty of pepper

(so that the steaks are hot), marjoram, grated lemon rind, salt, oil and 1 egg. Work into a smooth meat mixture and leave to stand in a cool place at least 1 hour.

Take about 150 gr of meat mixture at a time, shape into small round breads, press the upper part with the bottom of a water glass to make a hollow in the middle. Grill on gridiron brushed with oil. When nearly done, put a raw egg yolk into the hollow of each steak and grill on until meat and eggs are quite done.

These "steaks" are usually served with baked potatoes, spring onions, fresh tomatoes and toast.

CROATIAN PICNIC

Each Chicago summer we'd gather under the canopy of elms at Yugoslav Grove
Drawn together from corners of the vast City
Charter members of the club no secret handshake only the language and identical last name suffixes

The tumbuitza played
While the kolo dancers
circled the smooth floor
Until, at last, the lamb
was brown
and crisp-skinned
Then women with aprons
heaped each table
with plates of food
Lamb, green onions and rye bread
180 proof slivovitz for the brave
beer and strawberry pop for others
We'd come and stay all day

At dusk, the men gathered near the edge of the grove Rolled up shirt sleeves, and opened more cooler-chilled beer Then talked for long-hours wondering after those who stayed in the old country while making plans in the new

The rest of us joined hands in a circle of women and children Danced to the tumbuitza music Whirling faster and faster beneath the colored lights Spinning a kolo circle of togetherness Weaving the villages of Croatia into the deep Chicago night

Nada Kostovich-Misuna Porter Gulch Review, 1996

Nada Kostovich-Misunas is one of our newer members.

We felt this poem is especially appropriate for this issue of the Kalifornski and the SACO Annual BBQ.

Thanks to all who brought Raffle Prizes June 2, 2002

Angie Atkins
Charlotte Car
Gwen Carroll
Tony Colendich
Frances Davis
Jimmie (Juanita) Franich
Betty Jones
Tony Lipanovich
Antoinette Lukrich
Audrey Mekis
Nada Misuna

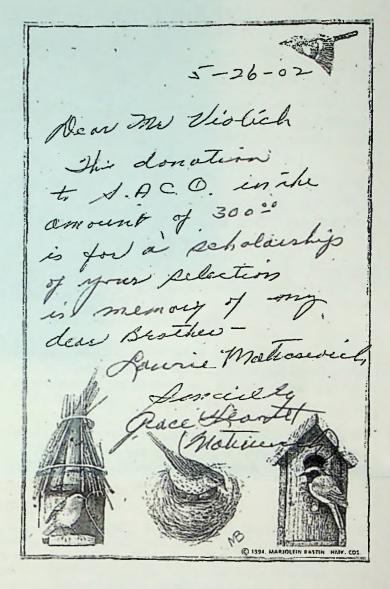
Frances Osorio
Mary Pilo
A.L. Resetar
George Rider
Mary Ann Scurich
Isabelle Secondo
Margie Secondo
John Vodanovich
Frank Zadravec
Slavica Zalac
Steve Zupan

And thanks to the following for furnishing desserts June 2, 2002

Karen Belick
Adeline Bettencourt
Mary Burdick
Ann Cernokus
Lucille (Gig) Franusich
Betty Jones
Mary Lipanovich
Nina Matulich

Frances Osorio
Mary Pilo
Jo Puhera
Mary Ann Rider
Ann Scurich
Jacqueline Zadravec
Slavica Zalac

Thank you!!



WELCOME NEW MEMBER

Janet Meidl Watsonville

From the Editor

In the last issue I said there would be an article in THIS issue about the history of SACO's Scholarship Program. As you might guess, we had so much material submitted for this Kalifornski that several items will have to wait until our next issue. The Scholarships article will be in that issue, giving me additional time to update the story and give people connected with the Scholarships a chance to check the details with me.

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Pjesme iz Starog kraja

Noćna muzika





Noćna muzika

Usred tišine grada i usnule ljepote, tiha se čuje gitara »La musica di notte«.

Ako si pošla spavat bila ti laka noć, družina naša s pjesmom zakantat će ti doć.

Otvori tada prozor i slušaj naše note, o ljubavi ćemo pjevat »La musica di notte«.

Night Music

Amidst the stillness of twilight and slumbering charms, Quiet strum the guitar strings La musica di notte«.

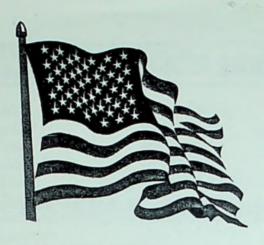
If you have gone to bed now Dream the sweetest dreams, With its song our company Will serenade tonight.

Open wide your window And listen to our music, Of romance we will serenade, La musica di notte«.

IZBOR: TOMO ZIVKOVIĆ

TRANSLATED: EEB

Songs from the Old Country



"I pledge allegiance to the Flag of the United States of America, and to the Republic for which it stands, one Nation under God, indivisible, with liberty and justice for all."

CALENDAR

Thursday JULY 4th

INDEPENDENCE DAY
Celebrations
Aptos
And
Watsonville

-888888888

Sunday JULY 7th

SACO's Annual BBQ Padres Hall Corralitos パミスの れみ

THE SLAVIC-AMERICAN
CULTURAL ORGANIZATION, INC.
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ANN BACKOVICH

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DATED MATERIAL - Please Rush.